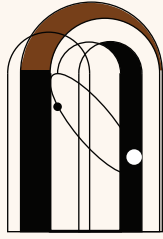


MENU





“Tradition is a gift of the past to the present.
We must be grateful for this gift, respect it and use it wisely”

Roberto Vicario
Executive Chef

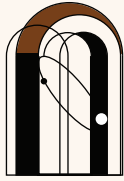
Welcome to Aqua Forte

This restaurant was created by the idea of four friends in love with food and Sri Lanka, with a clear mission to bring the culture and tradition of Italian food to the unique atmosphere of Galle Fort. AQUA Forte is committed to offer authentic Italian cuisine, without compromises.

Italian cuisine is art, passion, love for the ingredients and respect for the tradition and we want you to be part of this fascinating journey.

At AQUA Forte we also believe that the restaurant setting and ambience have to enhance the experience of our guests for a truly authentic, unique and memorable time.

To pay tribute to our name, special attention was put in selecting the right artwork. Around you on the walls, the etchings (called “Acquaforte” in Italian) are by a world-renowned Italian artist, and a detail in decorating this menu. Those beautiful masterpieces, the artisanal handmade copper tableware, the high-quality plates and glassware, and everything else in AQUA Forte will set the perfect stage for our protagonists: our authentic Italian food and wine.



Degustation Menu

Antipasti

STARTERS

Carpaccio di zucchini e barbabietola
Zucchini and beetroot carpaccio with yogurt mint and pistachio crumbs

Wine Pairing: **Bottega Prosecco Spumante Brut**

Capesante, prosciutto e pecorino
Pan fried scallops, squid ink, pecorino cracker and Parma ham powder

Wine Pairing: **Torresella Pinot Grigio Rosé**

Primi

PASTA AND RICE

Spaghettoni alle vongole, sepioline e bottarga
Bronze-died thick spaghetti, clams, calamari and tuna bottarga

Wine Pairing: **Alois Lageder Sauvignon Blanc**

Risotto al limone e liquirizia
Italian Carnaroli rice, pure liquorice powder, marinated lemon, vegetable juice

Wine Pairing: **Alois Lageder Gewürtztraminer**

Secondi

MAIN COURSE

Aragosta all'arancia
Lobster, orange reduction, spinach, sesame cracker

Wine Pairing: **Alois Lageder Löwengang Chardonnay**

Agnello e zucchini alla scapece
Sous-vide low temperature cooked Australian lamb, mint, pecorino, fried marinated zucchini

Wine Pairing: **Fattoria dei Barbi Brunello di Montalcino DOCG**

Dolci

DESSERTS

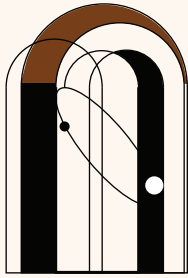
Babà
Neapolitan babà, limoncello, custard, pomegranate reduction, candied pineapple

Wine Pairing: **Bottega Vino dell'amore Moscato**

Seven course menu – LKR 13,900 per person – Minimum 2 people
Wine Pairing: 6 wine glasses (75ml) + dessert wine (50ml) – LKR 11,900 per person

Prices include all taxes except 10% service charge.

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Antipasti

STARTERS

LKR

Prosciutto San Daniele e papaya 3,200
San Daniele ham, papaya

Wine Pairing: **Alois Lageder Sauvignon Blanc** – LKR 2,900

Carpaccio di manzo 3,300
Beef tenderloin carpaccio, parsley, sultanas, pine nuts, tomatoes
and pecorino sauce


Wine Pairing: **Torresella Pinot Grigio Rosé** – LKR 2,500

Battuta di gamberi alla mediterranea 2,700
Prawn tartare with lemon, black olives, capers, cherry tomatoes, herbs


Wine Pairing: **Rocca di Frassinello Vermentino** – LKR 2,800

Capesante, prosciutto e pecorino 4,500
Fried pan scallops, squid ink, pecorino cracker and Parma ham powder

Wine Pairing: **Alois Lageder Gewürztraminer** – LKR 3,400

Carpaccio di zucchini e barbabietola 2,500 
Zucchini and beetroot carpaccio with yogurt mint and
pistachio crumbs

Wine Pairing: **Bottega Prosecco Spumante Brut** – LKR 2,100

Parmigiana di melanzane 2,400 
Fried eggplants rolls with scamorza cheese, burrata mousse, basil gel and
tomato sauce

Wine Pairing: **Sasseo Primitivo del Salento** – LKR 2,700

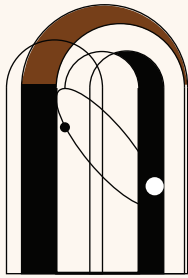
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes



Primi

PASTA AND RICE

LKR

Ravioli alla carbonara 3,300

Homemade ravioli with ricotta, black pepper, scamorza, pecorino, yolk sauce, guanciale crumbs

Wine Pairing: **Alois Lageder Gewürtztraminer – LKR 3,400**

Chitarrine ai funghi, salsiccia e zafferano 3,800

Homemade square spaghetti, pork sausage, mix mushrooms and saffron

Wine Pairing: **Antinori Santa Cristina Rosso – LKR 2,600**

Tagliatelle al ragù bolognese 2,900

Homemade tagliatelle with classic slow cooked beef Bolognese Ragout

Wine Pairing: **Antinori Peppoli Chianti Classico – LKR 3,400**

Paccheri al ragù di pesce 2,900

Bronze-died pasta with white fish ragout, capers, taggiasca olives

Wine Pairing: **Masseria Altamura Falanghina del Salento – LKR 3,000**

Spaghettoni alle vongole, seppioline e bottarga 3,900

Bronze-died thick spaghetti, clams, calamari and tuna bottarga

Wine Pairing: **Alois Lageder Sauvignon Blanc – LKR 2,900**

Risotto al limone e liquirizia 2,900

Italian Carnaroli rice, pure liquorice powder, marinated lemon, vegetable juice

Wine Pairing: **Alois Lageder Gewürtztraminer – LKR 3,400**

Gnocchi alla sorrentina 2,600

Potato gnocchi, tomato sauce, mozzarella, parmigiano cheese au-gratin

Wine Pairing: **Baglio del Sole Nero d'Avola – LKR 2,100**

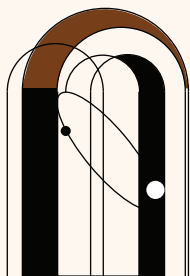
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes



Secondi

MAIN COURSE

LKR

<p>Pesce del giorno, la sua zuppa, pomodori confit e nocciole</p> <p>Catch of the day, seafood bisque, confit tomatoes, hazelnut oil, hazelnut crumbs, broccoli</p> <p>Wine Pairing: Masseria Altemura Falanghina del Salento IGT – LKR 3,000</p>	<p>3,900</p>
<p>Polpo alla piastra, cicoria ripassata e ceci</p> <p>Pan fried octopus, chickpeas and anchovies cream, water spinach</p> <p>Wine Pairing: Villa Antinori Bianco Toscana IGT – LKR 2,500</p>	<p>4,500</p>
<p>Aragosta all’arancia</p> <p>Loyster, orange reduction, spinach, sesame cracker</p> <p>Wine Pairing: Alois Lageder Löwengang Chardonnay – LKR 6,700</p>	<p>9,100</p>
<p>Bistecca di manzo e peperone ripieno</p> <p>Australian premium beef striploin “au jus”, bell pepper and creamy eggplant roll</p> <p>Wine Pairing: Le Serre Nuove dell’Ornellaia Bolgheri DOC – LKR 7,000</p>	<p>6,800</p>
<p>Agnello e zucchine alla scapece</p> <p>Sous-vide low temperature cooked Australian lamb, mint, pecorino, fried marinated zucchini</p> <p>Wine Pairing: Fattoria dei Barbi Brunello di Montalcino DOCG – LKR 5,400</p>	<p>5,900</p>
<p>Stracotto di Maiale e pavé di patate</p> <p>Rosemary honey glazed slow cooked pork, potatoes pavé</p> <p>Wine Pairing: Emotivo Montepulciano – LKR 1,900</p>	<p>5,700</p>
<p>Zucchine ripiene e polenta croccante v</p> <p>Zucchini filled with smoked scamorza, bell peppers, eggplants, pistachios, crunchy polenta</p> <p>Wine Pairing: Torresella Pinot Grigio Rosé – LKR 2,500</p>	<p>2,900</p>

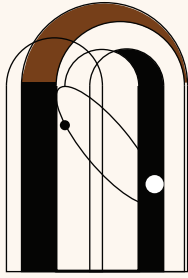
Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes



Dolci

LKR

DESSERTS

Tiramisù 1,800

Layered homemade savoiardi dipped in espresso coffee, mascarpone cheese, flavored with cocoa

Wine Pairing: **Antinori Muffato della Sala Bianco** – LKR 1,900

Babà 1,900

Neapolitan babà, limoncello, custard, pomegranate reduction, candied pineapple

Wine Pairing: **Bottega Vino dell'amore Moscato** – LKR 1,400

Torta Caprese 1,900

Valrhona dark chocolate and almond flourless cake, orange gel, almond cremoso

Wine Pairing: **Barolo Chinato** – LKR 2,700

Spuma al cocco 1,500

Passion fruit, coconut foam, mint granita

Wine Pairing: **Homemade Limoncello** – LKR 1,700

Gelati e sorbetti 500/scoop

Selection of premium homemade Italian ice-cream and sorbets.
Ask your waiter for today's special flavors.

Formaggio

CHEESE

Misto di formaggi 2,700

Selection of three imported Italian cheeses, homemade preserves, dried fruit, and honey

Wine Pairing: **Antinori Muffato della Sala Bianco** – LKR 1,900

Prices include all taxes except 10% service charge.

Wines by the glass: 150 ml

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Vegetarian Dishes